

bistro live

New Year's Eve Menu

With a great choice of dishes, freshly prepared and cooked to order, you're guaranteed a quality 3 course meal. Our chefs are really passionate about food - and it shows!

And you don't have to choose your food before the night, which saves you, the organiser, a lot of stress. Got a dietary requirement? Just let us know!

STARTERS

Hearty root vegetable soup of carrots, parsnip and swede topped with crispy garlic and herb croutons (V)

Sautéed mushroom and roasted butternut squash risotto drizzled with vibrant herb oil (V)

Festive trio of honey roasted 'pigs in blankets' with carrot mash, stir-fried brussel sprouts and rich red wine gravy

Pan-fried three-cheese and spring onion potato cakes with sweet chilli drizzle and micro leaves (V)

Smooth chicken liver, garlic and herb pâté served with char-grilled wholemeal baguette and tangy cranberry and orange chutney

MAIN COURSES

Golden filo pastry roll with poached salmon, Norwegian prawns and spinach served with creamy herb sauce, crisp roast potatoes and a medley of winter vegetables

A Chicken roulade, wrapped in bacon, with sausage meat and apricot stuffing. Served with 'roasties', seasonal vegetables and sweet cranberry gravy

Beef Bourguignon in a rich red wine gravy with smoked gammon lardons, mushrooms and shallots served with roast potatoes and seasonal vegetables

Veggie 'pigs in blankets' with sage and onion stuffing on fluffy mashed potato with seasonal vegetables and rich red wine gravy (V)

Mediterranean vegetables, puy lentil and goats cheese Wellington served with golden roast potatoes and a tangy tomato and basil sauce (V)

DESSERTS

A selection of freshly prepared festive desserts

**** We are happy to look after your dietary requirements! ****

Please speak to one of our party planners and they will tailor a menu for you.

Please be advised that some dishes may contain food allergens, nuts and traces. Please check with a member of staff for more information